

KitchenAid

33" BUILT-IN
GAS COOKTOP
WITH DAISY[®] POWER[™] BURNER
MODEL KGCS-1340P

USE & CARE GUIDE

CONTENTS

| | |
|---|------------|
| Important Safety Instructions | 4-5 |
| Ownership Registration Card | 6 |
| Cooktop Features | 7 |
| How to Use the Cooktop | 8-9 |
| How to Light During a Power Failure | 9 |
| Care and Cleaning of Your Cooktop | 10-12 |
| When You Need Service | 13 |
| KitchenAid Wholesale Distributors | 14-15 |
| Warranty | Back Cover |

FOR YOUR SAFETY

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.
3. Extinguish any open flame.
4. Immediately call your gas supplier.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Important

TO THE INSTALLER — Please leave this instruction booklet with the unit.

TO THE OWNER — Please take a few minutes to read this booklet and keep it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

1. Never use your appliance for warming or heating the room.
2. Children should not be left alone or unattended in area where surface unit is in use. They should never be allowed to sit or stand on any part of the surface unit. This applies to adults also.
3. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the surface unit.
4. User servicing - Do not repair or replace any part of the surface unit unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
5. Flammable materials should not be stored in, on, below or near surface units.
6. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
7. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch open flame. Do not use a towel or bulky cloth.
8. Use proper pan size. Select utensils having flat bottoms large enough to cover the top burner. The use of undersized utensils will expose a portion of the flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
9. Utensil handles should be turned inward. To minimize burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward and does not extend over adjacent burners.
10. **CAUTION:** Do not store items attractive to children in cabinets above the surface unit. Children climbing on the surface unit to reach items could be seriously injured.
11. Never leave surface unit unattended at high heat settings. Boil overs cause smoking and greasy spillovers that may ignite.
12. The top burner flame should be adjusted so that it does not extend beyond the edge of the cooking utensil.

SAVE THESE INSTRUCTIONS

OWNERSHIP

Registration Card

Take a minute...

Before you use your cooktop, please fill out and mail your ownership registration card. This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. THIS CARD DOES NOT VERIFY YOUR WARRANTY.

Keep a copy of the bill of sale showing the date of purchase and/or date of installation of your cooktop. PROOF OF PURCHASE WILL INSURE YOU OF IN-WARRANTY SERVICE.

Write down the following information. You will need it if your cooktop ever requires service.

Model Number* _____

Serial Number* _____

Date Purchased _____

Date Installed _____

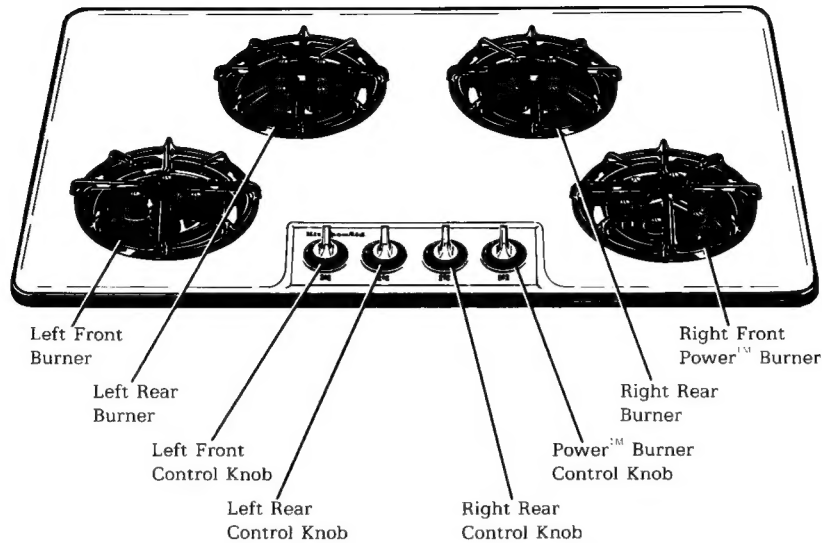
Dealer's Name _____

Address _____

Phone Number _____

*Model and Serial Numbers are located on a nameplate on the rear corner of the burner box bottom.

FEATURES

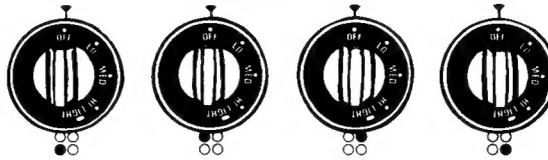


Your new KitchenAid gas cooktop is equipped with four exclusive DAISY® BURNERS made of rugged cast iron and porcelain. They provide even heat distribution across the bottom of the pan, and infinite temperature control, from a "bead" of flame to a high volume blue flame.

- Right Front Burner - Daisy® Power™ Burner
 - 12,000 BTU's natural gas; 11,000 BTU's LP gas
 - Six flame areas
 - Use for cooking large quantities of food, deep-fat frying or your everyday cooking needs.
- Other Three Burners - Daisy® Burners
 - 8,000 BTU's natural gas; 7,000 BTU's LP gas
 - Four flame areas
 - Use for everyday cooking.

HOW TO USE

The diagram below each knob indicates which burner that particular knob controls.



To Operate:

Grasp the control knob, push down and turn to the left to "LIGHT". Gas flowing into the burner will be ignited by the electric spark ignitor and you will hear a clicking sound, indicating that the ignitor is functioning.



When the burner is lit, turn the control knob to the right to the desired flame setting, see guide below. The control knobs do not have fixed positions between "HI" and "LO". They can be turned to any of the settings indicated, or to any position in between. The ignitor will turn off and the clicking will stop when the control knob is turned from the "LIGHT" position to another setting.

Control Setting Guide

- HI** To start foods cooking, to bring foods to boiling, for fast frying.
- MED** To continue frying after starting on "HI". For foods cooked in a double boiler.
- LO** To keep smaller amounts of food at the boiling point and for gently simmering foods, melting butter, chocolate, etc.

Important - The slots along the front and sides of the cooktop provide the necessary air supply for proper operation of the burners and should not be blocked.

NOTE: If the burner does not ignite, check the ignitor by listening for the clicking sound. If you do not hear the ignitor click, TURN THE BURNER OFF. Check to make sure the service cord is firmly in place in the wall receptacle. Check for a tripped circuit breaker or blown fuse.

IF THE SPARK IGNITOR STILL FAILS TO OPERATE,
CALL YOUR NEAREST AUTHORIZED SERVICE OUTLET.

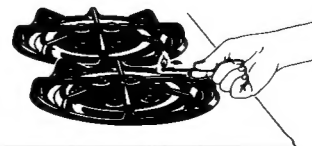
Cooking Tips and Facts

- For best cooking results, always use cooking utensils with flat bottoms, straight sides and tight fitting covers.
- Adjust flame size so that it heats just the bottom of the pan and does not extend over the sides of the pan.
- Use only the correct size cooking utensils. Heat reflected from pans much larger than the outside edge of the burner flame may result in damage and/or discoloration of the cooktop or drip pans.
- When using LP (propane gas), a slight pop or flash may occur at the burner ports a few seconds after the burner has been turned off. This may be due to the variations in the composition of LP gas and usually occurs after the burner has been on a long time and has become hot. This is normal operation for your cooktop.

NOTE: In wiring old homes, polarity was not always observed. Although polarized receptacles (3 prong) may have been installed, if wired incorrectly, the ignitor will find a grounded condition and will click intermittently even with all the controls turned off.

How to light your cooktop during a power failure

You may safely use your cooktop during an electrical power failure by turning the control knob to "HI" while carefully holding a match to the burner.



CARE AND CLEANING

General Cleaning Precautions

1. Always clean cooktop with CAUTION. Never use a wet sponge or cloth to wipe spills from hot cooking area as this can result in steam burns. Allowing excess moisture to collect in control area can result in the failure of the ignitor switches. Some cleaners can produce noxious fumes if applied to a hot surface. Read label before using.
2. Wipe up any spills as soon as possible to prevent them from baking onto the cooktop.
3. Keep the appliance area clear of combustible material, gasoline and other flammable vapors and liquids.

Several finishes have been used on this cooktop and some require special attention to the cleaning agents used to keep it looking new. To extend the life of your cooktop, follow the cleaning instructions below.

CONTROL KNOBS - The control knobs can be removed by pulling them off the switch stem. Wash in warm, soapy water. Dry and return knobs, matching the flat side of the knob with the shaft.

When cleaning control panel with control knobs removed, DO NOT allow water to run down inside unit.

BURNER GRATES - Grates may be removed and washed in warm, soapy water. Dry thoroughly.

DRIP RINGS - Wipe any spills as soon as possible to prevent "baked-on" spatters. Clean in dishwasher; or in warm, soapy water, then rinse and wipe dry.

"Baked-on" soil may be removed by rubbing lightly with a soap-filled scouring pad.

NOTE: Discoloration of Drip Rings may occur from heat reflected from pans too large for the burner. This discoloration is permanent and cannot be removed. Be sure pans used do not extend more than one inch over the edge of the burner.

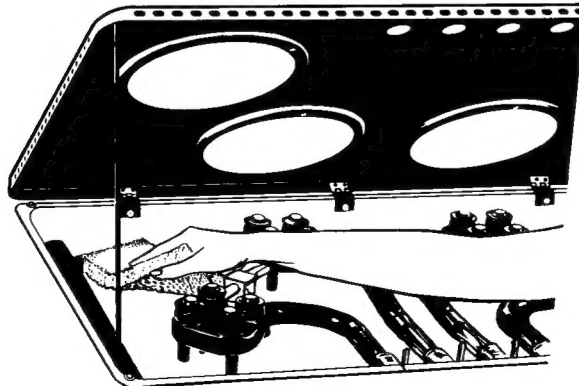
BURNERS - Remove knobs and raise cooktop and place the support rod in position to hold cooktop up.

Wipe the tops of the burners with a warm, soapy cloth, rinse and dry thoroughly.

NOTE: Make certain all the ports (holes) are open after cleaning.

Due to the rapid temperature changes, the porcelain may pop off the edges of the burner rings and ends of the grates. Do not be concerned as this does not change the heating or cooking quality of the cooktop. The base metal cast-iron burners soon darken to blend with the black porcelain.

BURNER BOX - Remove control knobs. Raise cooktop and place support rod in position. Wipe with a warm, soapy cloth, rinse and dry thoroughly.



PORCELAIN ENAMEL OUTSIDE FINISH - The

porcelain enamel used on your cooktop is acid resistant, but not acid proof. Therefore, if acid foods such as citrus juices, tomatoes, rhubarb or vinegar, as well as alcohol or milk, are spilled on the porcelain enamel, they should be wiped up immediately and not permitted to remain on the surface as they may affect the finish. Use a paper towel or dry cloth on warm surfaces. After the porcelain enamel has cooled, you may wipe it with warm, soapy cloth, rinse and dry thoroughly.

BRUSHED CHROME OUTSIDE FINISH - Wipe with

warm, soapy cloth, rinse and dry thoroughly. Never use steel wool, abrasives, ammonia, acids or commercial oven cleaners which may damage finish.

Any mild glass cleaner will remove fingermarks or smears from the top. Remember to clean with the grain to avoid possible scratches.

NOTE: Discoloration of the porcelain enamel or brushed chrome finish may occur from heat reflected from pans too large for the burner. This discoloration is permanent and cannot be removed. Be sure pans used do not extend more than one inch over the edge of the burner.

WHEN YOU NEED SERVICE

Follow these steps

1. If your cooktop should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.

- Has a fuse blown, or is the circuit breaker open?
- Is electric cord plugged into receptacle?
- Is manual gas shut-off valve open?
- Are pilot flash tubes properly aligned?
- Are burner ports plugged?
- Are grates positioned so that locating pin is in hole in cooktop?

2. If the problem is not due to one of the above items, see "How to Arrange for Service" listed in the Warranty Statement.

3. If you are not satisfied with the action taken, contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry. Contact them only when the dealer, authorized servicing outlet, wholesale distributor, and KitchenAid have failed to resolve your problem.

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

MACAP will in turn inform us of your action.

In all correspondence about your cooktop, please include:

- Date
- Your Name, Address, and Telephone Number
- Type of Appliance
- Brand
- Model Number
- Serial Number
- Date Purchased
- Dealer from Which Purchased (include address)
- Servicing Agent (include name and address if different from dealer's)
- Location of Appliance
- A Clear Description of the Problem and the Service Required.

KitchenAid

WHOLESALE DISTRIBUTORS

ALABAMA

Birmingham 35201
Bellows-Evans, Inc.
P.O. Box 1537
(205) 791-0890

ALASKA

Tukwila, WA 98188
F. B. Connelly Co.
720 Andover Park E.
P.O. Box 88407
(206) 575-0410

ARIZONA

Phoenix 85043
National Brands, Inc.
4633 W. Polk Street
(602) 269-3201

ARKANSAS

North Little Rock 72117
Arkansas Air Inc.
4545 W. Bethany Rd.
P.O. Box 3072
(501) 945-0113

CALIFORNIA

Burlingame 94011
R & K Distributors, Inc.
1701 Rollins Rd.
P.O. Box 4348
(415) 692-3062
Commerce 90040
Sues, Young & Brown, Inc.
2200 Saybrook Ave.
(213) 724-2400
San Diego 92121
Sues, Young & Brown, Inc.
9586 Distribution Ave.
Suite "H"
(619) 693-8839

COLORADO

Denver 80216
McNair Distributing Co.
4795 Leyden Street
(303) 377-7400

CONNECTICUT

North Haven 06473
The Boyd Corporation
450 Sackett Point Rd.
P.O. Box 476
(203) 288-3821

FLORIDA

Jacksonville 32203
Cain & Bultman, Inc.
2145 Dennis St.
P.O. Box 2815
(904) 356-4812
Miami 33169
Cain & Bultman, Inc.
1111 N.W. 165th Street
(305) 625-0461
Tampa 33602
Cain & Bultman, Inc.
202 N. 11th Street
(813) 229-6571

GEORGIA

Smyrna 30080
Cain & Bultman, Inc.
2865 Log Cabin Drive
(404) 351-8200

HAWAII

Aiea 96744
Hobart Corporation
99-950 Iwaena St.
(808) 487-8910

ILLINOIS

Oak Brook 60521
Remco Federal, Inc.
620 Enterprise Dr.
(312) 654-2111
Peoria 61615
Remco Federal, Inc.
8635 N. Industrial Rd.
(309) 692-4521

INDIANA

Indianapolis 46203
Robco Dist. Inc.
6050 E. Hanna Ave.
(317) 788-0853
South Bend 46625
Mid West Sales and Service, Inc.
917 S. Chapin St.
(219) 287-3365

IOWA

Davenport 52807
Remco Federal, Inc.
3707 Mississippi Ave.
(319) 386-3040
Des Moines 50309
H. E. Sorenson Co.
100 S.W. First St.
(515) 244-6267

KANSAS

Wichita 67202
Liberty Distributors, Inc.
149 N. Rock Island
(316) 264-7393
Lenexa 66215
Zenith Distributing Corp.
12600 W. 93rd St.
(913) 888-4800

KENTUCKY

Louisville 40201
Roth Distributing Co., Inc.
P.O. Box 2161
(502) 361-9211

LOUISIANA

New Orleans 70183
Geo. H. Lehleitner & Co., Inc.
P.O. Box 23707
(504) 734-0530
Shreveport 71166
Tri-States Distributing Co., Inc.
P.O. Box 1740
(318) 221-0533

MAINE

Portland 04106
The Boyd Corporation
75 Darling St.
(207) 774-0326

MARYLAND

Baltimore 21223
The Zamoiski Co.
1101 DeSoto Rd.
(301) 644-2900

MASSACHUSETTS

Woburn 01888
The Boyd Corporation
112 Commerce Way
(617) 935-9165

MICHIGAN

Alma 48801
Fischer-Flack, Inc.
6585 N. Jerome
(517) 463-6104
Taylor 48180
Radio Distributing Co.
27015 Trolley Dr.
(313) 295-4500

MINNESOTA

Eden Prairie 55344
Roth Distributing Co., Inc.
7640 Commerce Way
(612) 937-9540

MISSISSIPPI

Jackson 39206
McKee and McRae, Inc.
845 Boling St.
(601) 969-3002

MISSOURI

Earth City 63045
Roth Distributing Co., Inc.
13622 Lake Front Dr.
(314) 291-1800

MONTANA

Billings 59107
Taylor Distributing Co.
4148 First Ave. South
P.O. Box 30237
(406) 245-3055

NEBRASKA

Omaha 68106
Truesdell Distributing
6009 Center St.
(402) 558-8200

NEW JERSEY

Newark 07114
Igoe Appliance Corp.
234 Poinier St.
(201) 624-2000

NEW YORK

Buffalo 14203
 Lee Distributing Company
 845 Washington St.
 (716) 856-7921
 Latham 12110
 Empire State Wholesalers, Inc.
 5 Avis Dr.
 P.O. Box 759
 (518) 783-5511
 Syracuse 13211
 Lee Distributing Company
 6681 Moore Rd.
 (315) 455-5503
 Woodbury 11797
 Leck Industries, Ltd.
 135 Crossways Park Dr.
 (516) 921-8000

NORTH CAROLINA

Charlotte 28266
 Southern Radio Corp.
 1625 W. Morehead St.
 P.O. Box 668309
 (704) 376-4461
 Raleigh 27611
 Warren Distributing Corp.
 226 Glenwood Ave.
 P.O. Box 26628
 (919) 828-9100

NORTH DAKOTA

Fargo 58107
 Northern Plains Dist., Inc.
 4014-15th Ave. North
 (701) 282-7500

OHIO

Cincinnati 45227
 The Tracy-Wells Co.
 5660 Wooster Pike
 (513) 621-1969
 Columbus 43214
 The Tracy-Wells Co.
 3568 Indianola Ave.
 P.O. Box 14333
 (614) 261-0331
 Dayton 45401
 V. J. McGranahan, Inc.
 1415 Stanley Ave.
 P.O. Box 922
 (513) 222-9911
 Solon 44139
 Midland Dist., Inc.
 5100 Naiman Parkway
 (216) 248-8040
 Holland 43528
 McKimmy & Elliott Dist. Co.
 6509-25 Angola Rd.
 P.O. Box 367
 (419) 865-5377

OKLAHOMA

Oklahoma City 73127
 Liberty Distributors, Inc.
 5015 W. Reno Ave.
 (405) 943-9677

OREGON

Portland 97214
 Dean Distributing Co., Inc.
 139 S. E. Taylor St.
 P.O. Box 14039
 (503) 238-0558

PENNSYLVANIA

Duncansville 16635
 Good Distributors, Inc.
 Corner Routes 22 & 220
 P.O. Box 306
 (814) 696-0246
 Philadelphia 19116
 S. S. Fretz, Jr., Inc.
 2001 Woodhaven Rd.
 (215) 671-8300
 Pittsburgh 15221
 Houston-Starr Co.
 300 Brushton Ave.
 (412) 242-6000
 York 17405
 Raub Supply Co.
 3001 W. Market St.
 (717) 792-9711

RHODE ISLAND

Providence 02914
 The Boyd Corporation
 315 Harris Ave.
 (401) 421-9005

SOUTH CAROLINA

Columbia 29201
 Southern Radio Corp.
 Stadium Road
 P.O. Box 467
 (803) 799-6143

SOUTH DAKOTA

Sioux Falls 57103
 Max Pasley Distributor
 506 S. Cliff Ave.
 (605) 336-3760

TENNESSEE

Chattanooga 37421
 Creswell & Co., Inc.
 153 Warehouse Mart
 (615) 899-1290
 Knoxville 37919
 Creswell & Co., Inc.
 3910 Papermill Rd.
 (615) 584-9171
 Memphis 38114
 King Kitchens, Inc.
 2449 Scaper St.
 (901) 743-9821

Nashville 37202
 Hermitage Electric Supply Corp.
 500 Lafayette St.
 P.O. Box 24990
 (615) 244-4167

TEXAS

Amarillo 79189
 Nunn Electric Supply Corp.
 119 S. Polk
 (806) 376-4581
 Dallas 75243
 The Stewart Company
 11000 N. Central Expressway
 (214) 691-5555
 Houston 77055
 The Stewart Company
 8349 Kempwood
 (713) 932-9595
 San Antonio 78294
 Central Distributing Company
 P.O. Box 1229
 (512) 225-1541

UTAH

Salt Lake City 84126
 Cowley Distributing Co.
 2183 South 300 West
 (801) 484-0317

VERMONT

Burlington 05402
 Vermont Appliance Co.
 44 Lakeside Ave.
 (802) 864-9831

WASHINGTON

Tukwila 98188
 F. B. Connelly Co.
 720 Andover Park E.
 P.O. Box 88407
 (206) 575-0410
 Spokane 99207
 Taylor Distributing Co., Inc.
 219 E. Augusta
 P.O. Box 3435 TA
 (509) 328-8110

WEST VIRGINIA

Charleston 25326
 Eskew, Smith & Cannon
 1206 Smith St.
 P.O. Box 1626
 (304) 344-3411
 Bluefield 24701
 Mason-Dixon Distributors
 400 Bluefield Ave.
 P.O. Box 297
 (304) 325-5475

WISCONSIN

Milwaukee 53225
 Roth Distributing Co., Inc.
 11925 W. Carmen Ave.
 (414) 353-9000

KitchenAid Cooking Equipment WARRANTY

| LENGTH OF WARRANTY: | KITCHENAID WILL PAY FOR: | KITCHENAID WILL NOT PAY FOR: |
|---|---|---|
| ONE YEAR FULL WARRANTY FROM DATE OF INSTALLATION | Replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a KitchenAid wholesale distributor or by one of their authorized KitchenAid servicing outlets. | A. Service calls to: 1. Correct the installation of the cooking equipment. 2. Instruct you how to use the cooking equipment. 3. Replace house fuses or correct house wiring. |
| FIVE YEAR LIMITED WARRANTY ONE YEAR FULL PLUS SECOND THROUGH FIFTH YEAR LIMITED FROM DATE OF INSTALLATION | Replacement parts (labor costs not included) for any burner if defective in materials or workmanship. | B. Repairs when cooking equipment is used in other than normal home use. C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes. D. Any labor costs during limited warranty. E. Replacement parts or repair labor costs for units operated outside the United States. |

KITCHENAID, INC. DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

HOW TO ARRANGE FOR SERVICE

- First call your dealer or repair service he recommends.
- If you are unable to obtain satisfactory service, contact the KitchenAid wholesale distributor in your area. A complete distributor listing is printed in the Use and Care Guide furnished with the product.
- All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicing outlet or wholesale distributor. If your local service is not satisfactory, contact Consumer Affairs, KitchenAid, Inc., 3800 Space Dr., Dayton, Ohio 45414, (513) 454-6800.